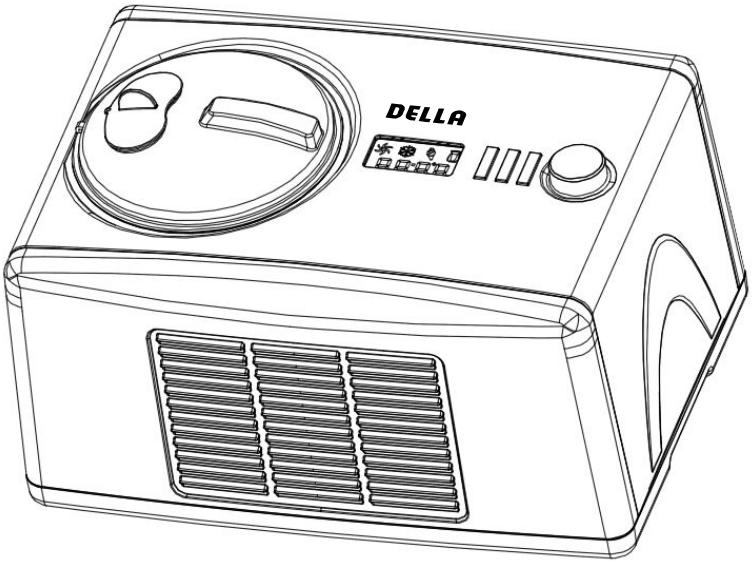
INSTRUCTION MANUAL

Multifunctional maker



Ice Cream & Yoghourt

Model: 048-GM-48332

Read this booklet thoroughly before using and save it for future reference

IMPORTANT NOTICES:

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. Do not upend this product or incline it over a 45℃ angle.
5. To protect against risk of electric shock, do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
6. Unplug the appliance after using or before cleaning.
7. Keep the appliance 8cm from other objects to ensure the good heat releasing.
8. Do not use the accessories which are not recommended by Manufacturer.
9. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Children should be supervised to ensure that they do not play with the appliance.
10. Do not use the appliance close by flames, hot plates or stoves.
11. Do not switch on the power button frequently (ensure 5min. interval at least) to avoid the damage of compressor.

12. Metal sheet or other electric objects are not allowed to be inserted into the appliance to avoid fire and short circuit.
13. When take out the ice cream, do not knock the barrel or edge of barrel to protect the barrel from damage.
14. Do not switch on the power before install well the barrel or blender blade.
15. The initial temperature of the ingredients is 25±5℃.Do not put the ingredients into freezer for pre-freeze, as it will easily make the blender blade blocked before the ice cream is in good condition.
16. Do not remove the blender blade when the appliance is on working.
17. Do not use outdoors.
18. Never clean with scouring powders or hard implements.
19. Please keep the instruction manual.
20. Warning: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

21. This appliance is intended to be used in household and similar applications such as
– Staff kitchen areas in shops, offices and other working environments;
– Farm houses and by clients in hotels, motels and other residential type environments;
– Bed and breakfast type environments;
– Catering and similar non-retail applications

SPECIFICATIONS

Model Number: 048-GM-48332

Capacity: 1.5L

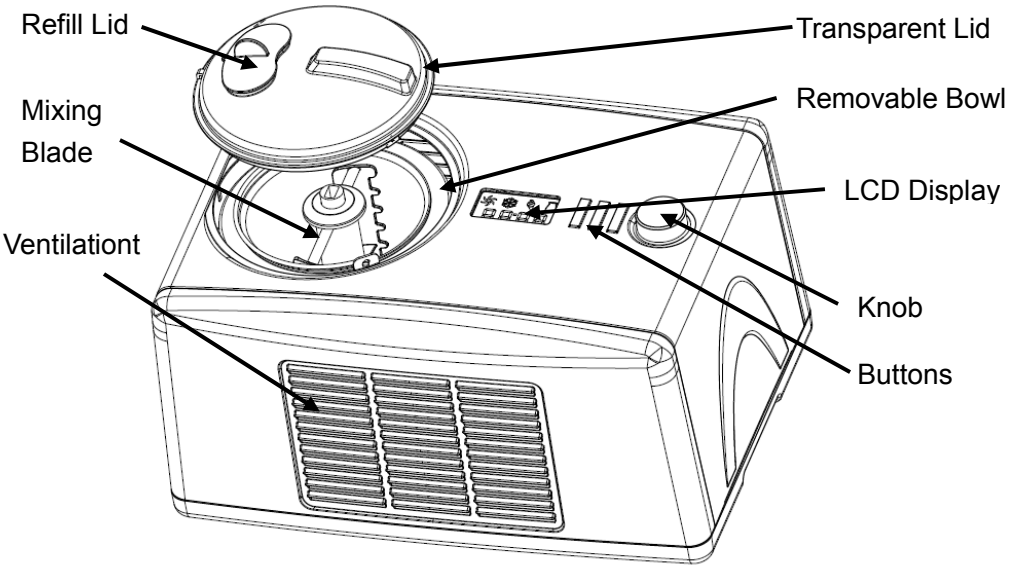
Voltage: AC120V

Frequency: 60 Hz

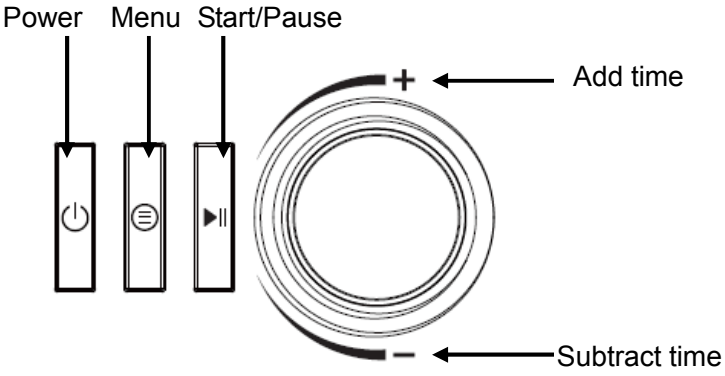
Power Consumption: 150 W

Unit Dimensions: 402（L）X281（W）X245（H）mm

PARTS & FEATURES



FUNCTION BUTTONS



[POWER] Button: After connecting with the electricity, pressing [POWER] button, the default selection is ICE CREAM, and LCD will light and show “60:00”. If no other operation, LCD will go off and hold showing “60:00” fifteen seconds later. If pressing [POWER] button again, the machine will return to stand by mode.

[MENU] Button: By pressing this button, there are 4 working modes for option, including: MIXING ONLY, COOLING ONLY ,ICE CREAM, YOGHOURT.

[TIME + -] knob: To adjust time.

[START/PAUSE] Button: After setting the menu and time, press this button to start the working mode. During operation, by pressing this button, the

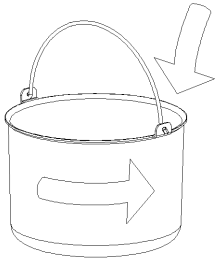
working mode and time countdown will be paused. If press this button again, the machine will go on the working mode and the time countdown.

MAKING ICE CREAM

Warning: Please be sure the power cord is unplugged.

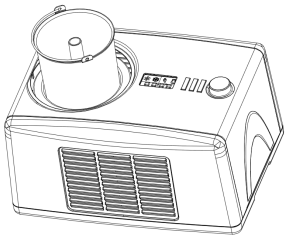
Important: Always place the Maker upright on a flat surface in order that the build-in COMPRESSOR can provide best performance.

Cleanness: Before use, thoroughly wash all parts that will come into contact with the ice cream (including the fixed bowl, removable bowl, mixing blade, transparent lid, refill lid, etc.)

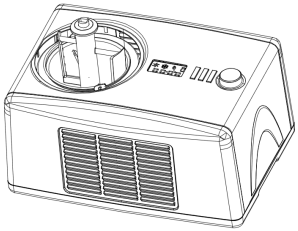


Step 1. Prepare recipe ingredients:

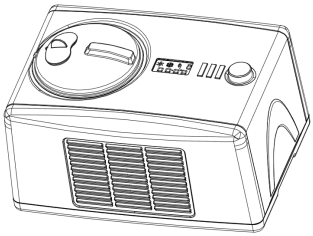
Prepare recipe ingredients from your own recipe or from the recipe booklet here, and pour the well prepared recipe ingredients into the removable bowl (See below picture).



Step 2. Put the removable bowl into the machine and slightly turn around the bowl to make it fitted well with the fixed bowl.

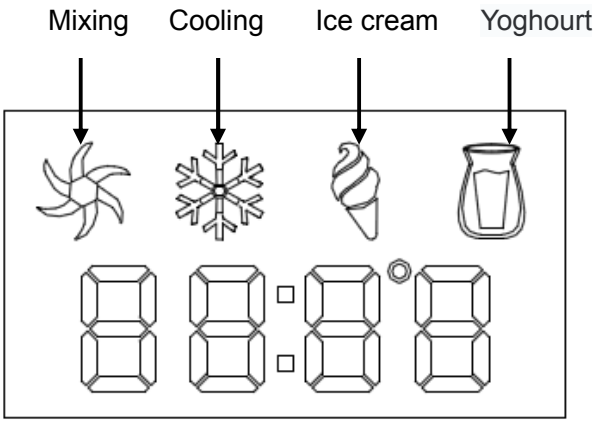


Step 3. In ICE CREAM mode, place the mixing blade into the removable bowl and keep the mixing blade bottom hole fitted well; in YOGHOURT mode, please remove the mixing blade. Then put the transparent lid onto the machine and lock it anticlockwise.



Step 4. Fasten the transparent lid. Press the [POWER] button to make the machine electrified.

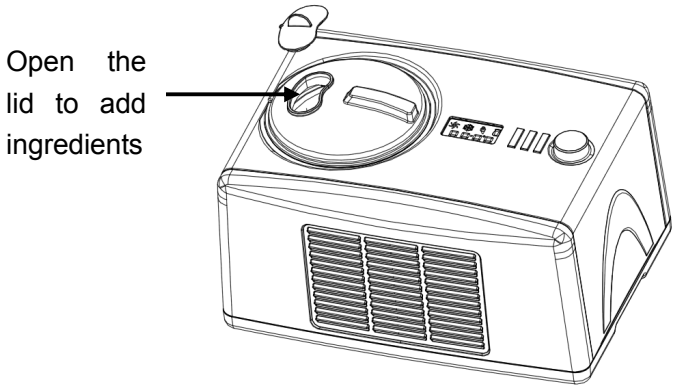
Step 5. Press the [MENU] button to choose the working mode.



Step 6. Turn the [TIME+] or [TIME-] knob to choose the working time.

Step 7. Press the [START/PAUSE] button to start working.

Step 8. You can add the favorite ingredients by opening the refill cover (See below picture).



Step 9. After the operation is over, turn off the machine first, and then pull the removable bowl out.

Motor self-protection function

When the ice cream becomes harder, the mixing motor might be blocked. Then the motor protection device makes the mixing motor stop working by detecting its temperature to ensure the life of the motor.

Extended Cooling Function:

[ICE CREAM] To avoid melting when the ice cream is not placed well in time, the following design is supported: When the ice cream is completed, LCD will show “00:00”, the machine will start up the keep cool function; ten minutes later, LCD shows “COOL”, the fan motor and compressor start to work for ten minutes. Then the motor and compressor stop working, beeps will be heard to enter standby state.

[YOGHOURT] When the yoghourt is completed, the machine enters refrigeration mode automatically, and LCD shows “COOL”. The machine will be in the status of “COOL” other than turn off by hand. We suggest you share it within 24 hours for healthy and fresh.

[Caution]: Always remember to unplug from outlet when finish to avoid an electric shock.

Controlling the Volume of the Ingredients

To avoid overflow and waste, please make sure that the ingredients do not exceed 60% of capacity of the removable bowl (Ice cream expands when being formed)

Storage of Ice Cream & Yoghourt

[ICE CREAM] Remove finished ice cream into another container using a plastic scoop or a wooden spoon, do not use a metal scoop avoiding scratch on the inside removable bowl.

[YOGHOURT] The yoghourt can be drunk immediately just after the fermentation. Before drinking the yoghourt, you can add some fruit juice, sugar, honey, etc, according to your own taste. If you do not want to drink right away, you can also put the fermented yoghourt directly with the container into the refrigerator for cooling.

MAINTENANCE:

Caution: The plug must be removed before cleaning to avoid electric shock.

（1）Take out the mixing blade, wipe it with a dampened cloth

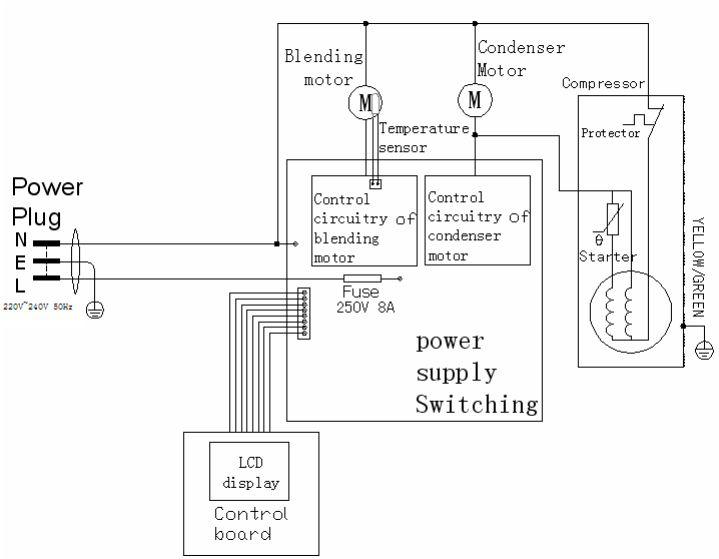
（2）Take out the removable bowl, clean it with a dampened soft cloth, never use hard detergent, gasoline, abrasive powder or metal brush to clean.

（3）Wipe the transparent lid and refill lid with a dampened cloth

（4）Remove the dirty on the body or other places with a dampened cloth, and do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid

（5）Allow drying thoroughly with a dry cloth, then return the component to the home position.

CIRCUITS DIAGRAM:



ICE CREAM RECIPE MANUAL

VANILLA ICE CREAM

Makes eight 1/2-cup servings.

1 cup whole milk

1/2 cup granulated sugar

3/2 cups heavy cream, well chilled

1 – 2 teaspoons pure vanilla extract, to taste

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla to taste. Turn machine on, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes.

Nutritional analysis per serving:

Calories 239 (68% from fat) . carbo. 17g . pro 2g . fat 18g. chol. 69mg.

VARIATIONS:

Mint Chip: Omit the vanilla and replace with 1 to 1-1/2 teaspoons pure peppermint extract (to taste). Chop your favorite 4-ounce bittersweet or semi-sweet chocolate bar into tiny uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.

Butter Pecan: Melt 1 stick unsalted butter in a 10-inch skillet. Add 1 cup roughly chopped pecans and 1 teaspoon kosher salt. Cook over medi-um-low heat, stirring frequently until the pecans are lightly browned.

Remove from the heat, strain (the butter will have a pecan flavor and may be reserved for another use). Allow the pecans to cool completely. Add the toasted buttered pecans during the last 5 minutes of mixing.

Cookies & Cream: Add 3/4 cup coarsely chopped cookies or your favorite candy (chocolate chip, Oreos., Mint Oreos., etc.) during the last 5 minutes of mixing.

BASIC CHOCOLATE ICE CREAM

Makes eight 1/2-cup servings.

1 cup whole milk

1/2 cup granulated sugar

240g or 8 ounces bittersweet or semi-sweet chocolate (your favorite), broken into 1/2-inch pieces

1 cup heavy cream, well chilled

1 teaspoon pure vanilla extract

Heat the whole milk until it is just bubbling around the edges (thismay be done on the stovetop or in a microwave). In a blender or food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste.

Turn the machine ON, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes.

Nutritional analysis per serving:

Calories 370 (60% from fat) . carbo. 34g . pro 3g . fat 25g . chol. 65mg

VARIATIONS:

Chocolate Almond: Add 1/2 teaspoon pure almond extract along with the vanilla. Add 1/2 - 3/4 cup chopped toasted almonds or chopped chocolate-coated almonds during the last 5 – 10 minutes of freezing.

Chocolate Cookie: Add 1/2 - 1 cup chopped cookies during the last 5 minutes of freezing.

Chocolate Fudge Brownie: Add 1/2 - 1 cup chopped day old brownies during the last 5 minutes of freezing. Chocolate Marshmallow Swirl: When removing the ice cream to a container for freezing, layer it with dollops of your favorite chocolate sauce and scoops of marshmallow crème (fluff).

FRESH STRAWBERRY ICE CREAM

Makes eight 1/2-cup servings.

250g or 1 pint fresh ripe strawberries, stemmed and sliced

3/2 tablespoons freshly squeezed lemon juice

1/2 cup sugar, divided

1 cup whole milk

1 cups heavy cream

1 teaspoon pure vanilla extract

In a small bowl, combine the strawberries with the lemon juice and 1/2 cup of the sugar; stir gently and allow to the strawberries to macerate in the juices

for 2 hours.

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla. Turn the machine ON, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes. Add the sliced strawberries during the last 5 minutes of freezing.

Note: this ice cream will have a “natural” appearance of very pale pink; if a deeper pink is desired, sparingly add drops of red food coloring until desired color is achieved.

Nutritional analysis per serving:

Calories 222 (67% from fat) . carbo. 17g . pro 3g . fat 15g. chol. 57mg.

CHOCOLATE FROZEN YOGHOURT

Makes eight 1/2-cup servings.

1 cup whole milk

180g or 6 ounces bittersweet or semisweet chocolate, chopped

2 cups low-fat vanilla yoghourt

1/4 cup sugar

Combine the milk and chocolate in a blender or food processor fitted with the metal blade and process until well blended and smooth, 20 – 30 seconds. Add the yoghourt and sugar; process until smooth, about 15 seconds. Turn the machine ON, pour mixture into freezer bowl through ingredient spout and

let mix until thickened, about 30 – 40 minutes.

Nutritional analysis per serving:

Calories 222 (31% from fat) . carbo. 36g . pro 3g . fat 8g . chol. 4mg

FRESH LEMON SORBET

Makes eight 1/2-cup servings.

3/2 cups sugar

3/2 cups water

1 cup freshly squeezed lemon juice

1 tablespoon finely chopped lemon zest

Combine the sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely. This is called a simple syrup, and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet. Keep refrigerated until ready to use.

When cool, add the lemon juice and zest; stir to combine. Turn the machine ON, pour the lemon mixture into freezer bowl through ingredient spout and mix until thickened, about 30 – 40 minutes.

When zesting a lemon or lime use a vegetable peeler to remove the colored part of the citrus rind.

Nutritional analysis per serving:

Calories 204 (0% from fat) . carbo. 52g . pro .19g . fat 0g . chol. 0mg .

VARIATION:

Fresh Pink Grapefruit Sorbet: Substitute 1-1/2 cups freshly squeezed pink grapefruit juice for the lemon juice, and 1 tablespoon finely chopped grapefruit zest for the lemon zest. Add 1/4 cup Orgeat Syrup to the mixture (Orgeat Syrup is used for cocktails such as a MaiTai or Scorpion and can be found with the drink mixers in most grocery stores).

YOGHOURT RECIPE MANUAL

Make the materials according to any one of the below recipes. And distribute the material well.

Recipe 1：merchant refrigerated fresh milk 1000ml + ferment or 50ml refrigerated pure yoghourt.

Recipe 2：aseptic encapsulation pure milk 1000ml + ferment or 50ml refrigerated pure yoghourt.

Recipe 3：milk made from the milk powder and water mixture 1000ml + ferment or 50ml refrigerated pure yoghourt.

Recipe 4： cooked Soya-bean milk 1000ml + ferment or 50ml refrigerated pure yoghourt.

Attention：

1. Check the above ingredients to see whether they have exceeded the time limit or have gone bad.

2. The quantity of addition of lactobacillus ferment according to the using

instruction.

3 When making the milk by mixing the milk powder with water, please mix it with water as the percentage labeled on the mark of the merchant milk powder or according to this percentage: 250ml milk powder + 750ml water.

4. You cannot add lactobacillus ferment or pure yoghourt to the cooked Soya-bean milk or the milk made from milk powder until the temperature is cooled to below 40℃.

5. The fermentation time will be affected by the environment temperature and the initial material temperature, therefore, if the environment temperature is low or you use the cooled milk for making, you should extend the time properly), but it should not exceed 14 hours (if you use the pure yoghourt as the fermentation source, it should not exceed 10 hours)

Suggestion:

Consider using the active lactobacillus ferment as the ferment source prior to other fermentation source. You can use the merchant pure yoghourt or the pre-made pure yoghourt as the fermentation source if it is not convenient to buy the ferment.

Correct Disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.